

CopyCat The Cheesecake Factory Cajun Jambalaya Pasta

Ingredients

2 ounces Olive Oil
1 pound boneless/skinless Chicken Breasts cut into 1-inch pieces
2 tablespoons Cajun Spice Blend
4 ounces Red, Yellow and Green Peppers, cored and cut into thin strips
4 ounces Red Onions cut into thin strips
6 ounces Shrimp peeled, deveined and tails removed
1 tablespoon Blanched Garlic minced
2 teaspoons Cajun Spice Blend
1/2 teaspoon Kosher Salt
1/4 teaspoon freshly ground Black Pepper
4 ounces Roma Tomatoes diced 1-inch pieces
1 1/2 cups Spicy Chicken-Seafood Broth
1 tablespoon Chopped Parsley
1 pound fresh Linguini Pasta

Directions

Prepare pasta according to package directions. Drain. Set aside.

Heat olive oil in a large sauté pan. Place chicken into a clean mixing bowl. Sprinkle Cajun spice over chicken and into bowl. Gently toss chicken until each piece is evenly coated with spice.

Add chicken to sauté pan. Cook until it is about 1/2 done.

Add peppers, onions and shrimp into pan. Continue to cook until shrimp are about 1/2 done.

Add garlic to pan. Season all of ingredients with kosher salt, ground black pepper and a little more Cajun spice.

Add diced tomatoes and chicken-seafood broth into sauté pan. Gently stir ingredients together. Continue to cook until chicken and shrimp are done and vegetables are tender.

Prepare pasta according to package directions. Drain.

Place pasta into serving bowls. Spoon jambalaya over pasta. Garnish with a sprinkle of freshly chopped parsley.